



Tandoori methi thepla #Monsoon

Tell the story of the recipe...

Ingredients

How many servings?

1 Cup wheat flour

1/2 Cup gram flour

1/2 Cup hung curd/thick curd

1 1/2 Cup fenugreek leaves/methi

Turmeric powder

Garam masala

Salt

Butter

Kasuri methi

Cumin seeds powder

Sesame seeds

Oil

Steps

How long to cook?

- 1 Grind fenugreek leaves roughly. In a bowl take wheat flour, gram flour, curd and ground fenugreek leaves
- 2 Add curd, salt to taste, 1 tsp turmeric powder, 1 tsp cumin seeds powder, 2 tsp garam masala, 1 tsp red chilly powder and 1 tsp oil. Knead soft dough adding water little by little.
- 3 Rest dough for 15-20mins.
- 4 Make small ball out of dough and roll it in oval shape. Brush up 1 side lightly with water. Place brushed side on flat pan
- 5 Let is cook for 1 min. Now, hold flat pan upside down and hold roti over flame. (If it falls over, don't panic. Use tongs to both sides)

- 6 Brush with butter mixed with kasuri methi and serve hot with gravy.